	TY OF TITI	JSVILLE		No.	of Ris	k Fac	tor/Interventions	/iolations	Date	5/1	7	
CITY OF TITUSVILLE DEPARTMENT OF HEALTH				No. of Repeat Risk Factor/Intervention/Violations				Current		18	•	
Establishment Locatio									Phone			
Scoop's 113					S Brown St				814-827-3439			
icens Permi	+ #	Permit Holder	Pι	ırpos	se of In	spec	tion Est Type		Risk Category		-	
CITIL	Thomas	s Jones	F	Routi	ne F	ollow	-up FS RS	ノ	High M	ledium (Lo	ر w	
	0.00	FOODBORNE ILLNESS					UBLIC HEALTH	INTERVEN	TIONS			
IN	Circle designa = in compliance	ated compliance status (IN, OUT, N/O, N/O = not in compliance N/O = not	A) for each	h nur	nbered	item applic	cable COS = cor		appropriate box for e during inspection			n
		Compliance Status		cos	R	<u> пррч</u>		mpliance		, it repeat	cos	
	Demonstration of Knowledge					emperature						
1	Certification by accredited program,				1	16						Ī
	IN OUT	compliance with Code, or correct respo	onses				IN OUT N/A N/O		eating proc for hot		ļ	1
2	IN OUT	Employee Health	+				IN OUT N/A N/O	 ' 	ling time & temper		-	\downarrow
3	IN OUT	Management awareness; policy present Proper use of reporting, restriction & e					IN OUT N/A N/O IN OUT N/A	 	holding temperatu I holding temperat			+
		Good Hygienic Practices					IN OUT N/A N/O	 	e marking & dispos			t
4	IN OUT N/O	Proper eating, tasting, drinking, or tobacc			2	22	IN OUT N/A N/O	Time as pu	blic health control	; proc & rec		1
5	IN OUT N/O	No discharge from eyes, nose, and mo	outh	<u> </u>					au Aabata			_
_		eventing Contamination by Hands							er Advisory advisory provided	for raw or		Ī
6	IN OUT N/O	Hands clean & properly washed				23 1	IN OUT N/A	undercook				
7	IN OUT N/A N/O	OUT N/A N/O No bare hand contact with RTE foods or approved alternate method properly followed					High	Highly Susceptible Populations				
8	IN OUT	Adequate handwashing facilities supplied accessible	&		2	24]	IN OUT N/A		l foods used; proh	ibited foods		
		Approved Sources			L			not offered	emical			ļ
9	IN OUT	Food obtained from approved source			2	25	IN OUT N/A		ves: approved & pro	perly used		
10	IN OUT N/A N/O	Food received at proper temperature			2	26	IN OUT N/A	Toxic substa	ances properly ident	ified, stored &		
11	IN OUT	Food in good condition, safe & unadult	terated	X			Conform		Approved Pro	cedures		
12	IN OUT N/A N/O	Required records available: shelf stock	tags,			27]	IN OUT N/A	Compliance	with variance, sp			
		parasite destruction Protection from contamination						process, a	HACCP plan	•		
13	IN OUT N/A	Food separated & protected					factors are improper					
14	IN OUT N/A	Food-contact surfaces: cleaned & sanit	ized			conti	ributing factors of for	dborne illnes	s or injury. Public	Health Interve		-
4 =	1			- 1		COIIC		ures to preve			ntions	d
15	IN OUT	Proper disposition of returned, previous served, reconditioned & unsafe food				COTTO		ures to preve	ent foodborne illne		ntions	di
12		Proper disposition of returned, previous served, reconditioned & unsafe food	sly GOO			PRA	control meas	•	ent foodborne illne:	ss or injury.	ntions	d
***************************************	Go	Proper disposition of returned, previous	GOO sures to co	ontrol	the add	PRAG	control meas CTICES of pathogens, chemic	tals and phys	ent foodborne illne:	ss or injury.	- while be a such the	
***************************************	Go	Proper disposition of returned, previous served, reconditioned & unsafe food	GOO sures to co	ontrol	the add	PRAG	control meas CTICES of pathogens, chemic	tals and phys	ent foodborne illne:	ss or injury.	- while be a such the	at
***************************************	Go	Proper disposition of returned, previous served, reconditioned & unsafe food	GOO sures to co	ontrol propr	the addiate box	PRAG	control meas CTICES of pathogens, chemic	als and phys corrected or	ent foodborne illne:	ss or injury.	at viol	at
1ark \ 28	Go ' X" in box if num Pasteu	Proper disposition of returned, previous served, reconditioned & unsafe food and Retail Practices are preventative measured item is not in compliance Mark Safe Food and Water rized eggs used where required	GOO sures to co	ontrol propr	the addiate box	PRACTION CONTRACTOR	control meas CTICES of pathogens, chemic OS and/or R COS=	cals and physicorrected or Proper Usico properly st	ent foodborne illnes ical objects into fo n-site during inspec- se of Utensils ored	ss or injury. ods. ttion R =repe	at viol	at
1ark \ 28 29	Go 'X" in box if num Pasteul Water	Proper disposition of returned, previous served, reconditioned & unsafe food and Retail Practices are preventative meabered item is not in compliance Mark Safe Food and Water rized eggs used where required & ice from approved source	GOO sures to co	ontrol propr	the addiate box	PRACTION OF THE PRACTICAL PROPERTY OF THE PR	control meas CTICES of pathogens, chemic OS and/or R COS In-use utensils Utensils, equip	cals and physicorrected or Proper Usic: properly stores in the second stores of the second st	ent foodborne illnes ical objects into for seite during inspec- se of Utensils ored operly stored, dries	ods. tion R=repe	at viol	at
1ark \ 28 29	Go 'X" in box if num Pasteul Water	Proper disposition of returned, previous served, reconditioned & unsafe food and Retail Practices are preventative measured item is not in compliance Mark Safe Food and Water rized eggs used where required	GOO sures to co	ontrol propr	the addiate box	PRACTION CONTRACTOR	control meas CTICES of pathogens, chemic OS and/or R COS In-use utensils Utensils, equip	Proper Use: properly storage is a linens: proger use is a linens: proger is a linens is a	ent foodborne illnes ical objects into fo n-site during inspec- se of Utensils ored	ods. tion R=repe	at viol	at
28 29 30	Go 'X" in box if num Pasteur Water of Variance Proper	Proper disposition of returned, previous served, reconditioned & unsafe food and Retail Practices are preventative measured item is not in compliance Marked Safe Food and Water rized eggs used where required & ice from approved source to obtained for specialized processing measured Food Temperature Control cooling methods used; adequate equipment of the served in	GOO: sures to co	ontrol propr	the addiate box	PRAGITION OF THE PRAGE TO THE P	CTICES of pathogens, chemic OS and/or R COS- In-use utensils Utensils, equip Single-use& si Gloves used pi	Proper Use: properly state & linens: progerly stopperly	ent foodborne illnes ical objects into for seite during inspec- se of Utensils ored operly stored, dries	ods. ction R=repe	at viol	at
28 29 30	Pasteul Water Variance Proper temper	Proper disposition of returned, previous served, reconditioned & unsafe food on the served, reconditioned & unsafe food on the served, reconditioned & unsafe food on the served item is not in compliance Safe Food and Water rized eggs used where required & ice from approved source the obtained for specialized processing means Food Temperature Control cooling methods used; adequate equipmentature control	GOO: sures to co	ontrol propr	the additional the desired box.	PRAC dition of for C	control meas CTICES of pathogens, chemic OS and/or R COS In-use utensils Utensils, equip Single-use& si Gloves used pu	Proper Us: properly sto & linens: progerly stoperly stope	ent foodborne illnes cical objects into for n-site during inspect se of Utensils ored operly stored, dries articles: properly st	ods. tion R=repe d & handled tored & used	at viol	at
28 29 30 31	Pasteur Water Variance Proper temper	Proper disposition of returned, previous served, reconditioned & unsafe food and Retail Practices are preventative meathered litem is not in compliance. Mark Safe Food and Water rized eggs used where required & ice from approved source are obtained for specialized processing means Food Temperature Control cooling methods used; adequate equipment acture control properly cooled for hot holding	GOO: sures to co	ontrol propr	the addiate box	PRAC dition of for C	control meas CTICES of pathogens, chemic OS and/or R COS In-use utensils Utensils, equip Single-use& si Gloves used pr Ute Food & non-fordesigned, cons	Proper Use Properly storage in the service of the s	ical objects into for a see of Utensils ored operly stored, dried articles: properly stored operly stored operly stored ored operly stored, dried articles: properly stored operly stor	ods. tion R=repe d & handled tored & used properly	at viol	at
28 29 30 31 32	Pasteur Water Variance Proper temper Plant fo	Proper disposition of returned, previous served, reconditioned & unsafe food and Retail Practices are preventative meathered litem is not in compliance Mark Safe Food and Water rized eggs used where required & ice from approved source are obtained for specialized processing means Food Temperature Control cooling methods used; adequate equipmentature control properly cooled for hot holding ared thawing methods used	GOO: sures to co	ontrol propr	the addiate box R 4 4 4 4	PRAC dition of for C	control meas CTICES of pathogens, chemic OS and/or R COS In-use utensils Utensils, equip Single-use& si Gloves used pr Ute Food & non-fordesigned, cons Warewashing for	Proper Use: properly storage and contact sustricted & uscilities: install	ical objects into for a comparison of the compar	ods. tion R=repe d & handled tored & used properly	at viol	at
28 29 30 31 32 33 34	Pasteur Water Variance Proper temper Plant for Approve	Proper disposition of returned, previous served, reconditioned & unsafe food and Retail Practices are preventative meathered litem is not in compliance Mark Safe Food and Water rized eggs used where required & ice from approved source are obtained for specialized processing means Food Temperature Control cooling methods used; adequate equipmentature control properly cooled for hot holding ared thawing methods used cometers provided & accurate Food Identification	GOO: sures to co	ontrol propr	the addiate box R 4 4 4 4	PRA(dition of for C	control meas CTICES of pathogens, chemic OS and/or R COS In-use utensils Utensils, equip Single-use& si Gloves used pr Ute Food & non-fordesigned, cons	Proper Use: properly storage and contact sustricted & uscilities: install act surfaces	ical objects into for a comparison of the compar	ods. tion R=repe d & handled tored & used properly	at viol	at
28 29 30 31 32 33 34	Pasteur Water of Variance Proper temper Plant for Approver Thermone Food p	Proper disposition of returned, previous served, reconditioned & unsafe food and Retail Practices are preventative meabered item is not in compliance Mark Safe Food and Water rized eggs used where required & ice from approved source ce obtained for specialized processing meabered to the property cooling methods used; adequate equipmentature control cooling methods used for hot holding red thawing methods used cometers provided & accurate Food Identification roperly labeled; original container	GOO: sures to co	ontrol propr	the addiate box R 4 4 4 4	PRA # for C ### ### ### ### ### ### ###	control meas CTICES of pathogens, chemic OS and/or R COS In-use utensils Utensils, equip Single-use& si Gloves used pi Ute Food & non-fo designed, cons Warewashing fe Non-food cont Hot & cold wa	Proper Use: properly storage and contact sustricted & uscillities: install act surfaces: Physicater available;	ical objects into for a see of Utensils ored operly stored, dried articles: properly stored articles: properly stored operly stored operly stored, dried articles: properly stored operly stored, dried articles: properly stored operly stored operly stored, dried articles: properly stored operly st	ods. tion R=repe d & handled tored & used ng properly d: test strips	at viol	at
28 29 30 31 32 33 34	Pasteur Water of Variance Proper temper Plant for Approver Thermone Food p	Proper disposition of returned, previous served, reconditioned & unsafe food and Retail Practices are preventative meathered litem is not in compliance Mark Safe Food and Water rized eggs used where required & ice from approved source are obtained for specialized processing means Food Temperature Control cooling methods used; adequate equipmentature control properly cooled for hot holding ared thawing methods used cometers provided & accurate Food Identification	GOO: sures to co	ontrol propr	the addiate box R 4 4 4 4 4 4 4 4	PRA4 ilition of for C 11	control meas CTICES of pathogens, chemic OS and/or R COS- In-use utensils Utensils, equip Single-use& si Gloves used p Ute Food & non-fo designed, cons Warewashing fa Non-food cont Hot & cold wa Plumbing insta	Proper Use: properly sto & linens: progerly sto od contact so structed & use accilities: install act surfaces. Physical structed in the proper ly structed in the properly structed in the proper ly st	ical objects into for-site during inspectored operly stored, dried operly stored operl	ods. tion R=repe d & handled tored & used ng properly d: test strips	at viol	at
28 29 30 31 32 33 34	Pasteur Water of Variance Proper temper Plant for Approver Thermode Production Productio	Proper disposition of returned, previous served, reconditioned & unsafe food and Retail Practices are preventative meathered litem is not in compliance Mark Safe Food and Water rized eggs used where required & ice from approved source to obtained for specialized processing meather Food Temperature Control cooling methods used; adequate equipmentature control produced for the holding fred thawing methods used cometers provided & accurate Food Identification roperly labeled; original container revention of Food Contamination is, rodents & animals not present; no orized persons	GOO sures to co "X" in app	ontrol propr	the addiate box R 4 4 4 4 4 5	PRA4 dition for C 111 12 13 144 15 16 17 18 19 10 10 10 10 10 11 11 11 11 11 11 11 11	control meas CTICES of pathogens, chemic OS and/or R COS In-use utensils Utensils, equip Single-use& si Gloves used pi Ute Food & non-fo designed, cons Warewashing fe Non-food cont Hot & cold wa Plumbing insta	Proper Use: properly storage and contact sustructed & use	ical objects into for a see of Utensils ored operly stored, dried articles: properly stored in the second operly stored, dried articles: properly stored in the second operly stored, dried articles: properly stored in the second operly stored, dried articles: properly stored in the second operly stored in the second operly stored in the second operly disposed	ods. tion R=repe d & handled tored & used properly d: test strips	at viol	at
15 28 29 30 31 32 33 34 35 36 37 38	Pasteur Water a Variance Proper temper Plant for Approv Thermod Food p Insects unauth Contam	Proper disposition of returned, previous served, reconditioned & unsafe food and Retail Practices are preventative meathered litem is not in compliance Mark Safe Food and Water rized eggs used where required are obtained for specialized processing meather food Temperature Control cooling methods used; adequate equipmentature control produced for specialized processing meather food properly cooled for hot holding fred thawing methods used cometers provided & accurate Food Identification roperly labeled; original container revention of Food Contamination is, rodents & animals not present; no	GOO sures to co "X" in app	ontrol propr	the addiate box R 4 4 4 4 5 5	PRA4 ilition of for C 11	control meas CTICES of pathogens, chemic OS and/or R COS In-use utensils Utensils, equip Single-use& si Gloves used pi Ute Food & non-fo designed, cons Warewashing fe Non-food cont Hot & cold wa Plumbing insta Sewage & was Toilet facilities	Proper Use: properly storage and contact sustructed & use	ical objects into for a see of Utensils ored operly stored, dried articles: properly stored in the seed in the see	ods. ation R=repe d & handled tored & used properly d: test strips e	at viol	at
28 29 30 31 32 33 34 35 36	Pasteur Water a Variance Proper temper Plant for Approv Thermore Food p Insects unauth Contam Person	Proper disposition of returned, previous served, reconditioned & unsafe food and Retail Practices are preventative meathered litem is not in compliance Mark Safe Food and Water rized eggs used where required & ice from approved source to obtained for specialized processing meather Food Temperature Control cooling methods used; adequate equipmentature control produced for the holding fred thawing methods used cometers provided & accurate Food Identification roperly labeled; original container revention of Food Contamination is, rodents & animals not present; no orized persons simulation prevented during prep, storage & distinct in the food in the prevented during prep, storage & distinct in the provided in the prevented during prep, storage & distinct in the prevented in th	GOO sures to co "X" in app	ontrol propr	the addiate box R 4 4 4 4 5 5 5	PRA4 dilition for C 41 42 43 44 44 45 46 47 48 49 50 61	control meas CTICES of pathogens, chemic OS and/or R COS In-use utensils Utensils, equip Single-use& si Gloves used pi Ute Food & non-fo designed, cons Warewashing fe Non-food cont Hot & cold wa Plumbing insta Sewage & was Toilet facilities Garbage & ref	Proper Use: properly storage and contact sustructed & use used to surfaces used to surfaces used to surfaces the water proper use properly course properly sustructed to su	ical objects into for a see of Utensils ored operly stored, dried articles: properly stored in the second operly stored, dried articles: properly stored in the second operly stored, dried articles: properly stored in the second operly stored, dried articles: properly stored in the second operly stored in the second operly stored in the second operly disposed	ods. ation R=repe d & handled tored & used ng properly d: test strips e	at viol	at
28 29 30 31 32 33 34 35 36 37 38	Pasteur Water of Variance Proper temper Plant for Approve Thermon Food p Proper temper Proper temper Proper temper Proper temper Proper temper Plant for Approve Thermon Proper P	Proper disposition of returned, previous served, reconditioned & unsafe food and Retail Practices are preventative meathered item is not in compliance Mark state of the property of the property of the property cooling methods used; adequate equipmentature control and properly cooling methods used of the provided & accurate food Identification reperly labeled; original container revention of Food Contamination orized persons simation prevented during prep, storage & dial cleanliness	GOO sures to co "X" in app	ontrol propr	the addiate box R 4 4 4 4 5 5 5 5	PRA4 dilition for C 41 42 43 44 44 45 46 47 48 49 50 61 62	control meas CTICES of pathogens, chemic OS and/or R COS In-use utensils Utensils, equip Single-use& si Gloves used pi Food & non-fo designed, cons Warewashing fe Non-food cont Hot & cold wa Plumbing instat Sewage & was Toilet facilities Garbage & ref Physical faciliti	Proper Use: properly storage and contact sustructed & usucilities: install act surfaces: Physical ter available; illed; proper use properly course properly course properly ces installed,	ical objects into for a see of Utensils ored operly stored, dried articles: properly stored in a see of Utensils ored operly stored, dried articles: properly stored in a see of Utensils ored operly stored, dried articles: properly stored in a see of unitation of use o	ods. tion R=repe d & handled tored & used ng properly d: test strips e	at viol	at

		FOOD	ESTABLISHMENT	INSPECTION RE	PORT				
CITY OF TITUSVILLE			GREASE TRAP INSTALLED				C/17119		
	F TITUSVILI TMENT OF H		Yes No			Date	3/11/10		
Establishme	ent		Address/City/State/Zip Co		Phone				
Scoop's			113 S Brown St		814-827-3439				
			TEMPERATURE (OBSERVATIONS					
Item/Location Temp		Item/Location	Temp	Item/Location		Temp			
Rubi-10 39									
Frecze -3		-3							
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			OBSERVATIONS AND C	CORRECTIVE ACTIONS					
Item	, , , , , , , , , , , , , , , , , , , ,	and the distriction of the second		time former balance as a	atatad in acatia		11 of the food code		
Number	Violatio	ins cited in this report mu	ist be corrected within the	time frames below, or as			. ^ ~ .		
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Person in Charge (Signature) Kons Jones Date: 5/17/18									
Person in Charge (Signature) Date: 5/17/18 Inspector (Signature) Date: 5/17/18									
Trisherroi (orginature)					Date,	 L - 		